
OLIVIER ROELLINGER CONTEST

For the preservation of marine resources

2022 EDITION RULES «COOKING CONTEST»

ARTICLE 1: FOUNDERS AND ORGANISERS

The association **Ethic Ocean**, whose head office is located at the 14 rue Scandicci – 93500 Pantin, the **Yvon Bourges catering school**, whose head office is located at the 33 rue des écoles - 35800 Dinard, **FERRANDI Paris**, the French school of gastronomy and hotel management, having its head office at 28, rue de l'Abbé Grégoire – 75006 Paris, and the **Relais & Châteaux** association whose head office is located at the 58-60 rue de Prony – 75017 Paris are organising the Olivier Roellinger competition.

Ethic Ocean works with all professionals in the fishing and aquaculture sector (fishermen, fish farmers, merchants, processors, distributors, chefs, fishmongers, etc.) to develop a sustainable market for seafood products (fished and farmed).

This competition aims to encourage students and apprentices in catering schools (under the age of 25) and young professionals (under the age of 35) to create recipes using sustainable fish species. The present regulation set out the conditions in which Ethic Ocean, the Yvon Bourges catering school, FERRANDI Paris and Relais & Châteaux (« **The Co-founders** ») are organising this competition. In particular, these regulations specify the respective rights and obligations of the participants and partners.

ARTICLE 2: WHO IS THE COMPETITION AIMED AT

This competition is aimed at schools wishing to organise a class or establish a project for students and apprentices working in catering sector.

Concerning underage contestants, the competition is held under the responsibility and with the authorisation of the legal representative with proof of parental authority.

This competition is also aimed at catering professionals under 35 years of age.

The competition offers two categories of registration:

- 1) Students or apprentices under 25 years old at the date of closure of entries and following a course in a hotel training centre leading to a catering diploma.
- 2) Professionals under the age of 35 at the closing date of registration.

Persons who have already participated in a previous edition of the competition may enter again in the same category a second time (at maximum). However, their recipes and the fish species used must be different from the ones used for their first participation. The first prize winners of former editions will not be allowed to compete again.

The competition is open to candidates from the following European countries:

Albania, Andorra, Austria, Belgium, Bosnia and Herzegovina, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Georgia, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Kosovo, Liechtenstein, Lithuania, Luxembourg, Malta, Moldova, Monaco, Montenegro, Norway, Netherlands, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, United Kingdom.

ARTICLE 3: PHILOSOPHY AND THEME

Fish and shellfish are favoured by consumers. Over the last two decades, their nutritional qualities have been abundantly and effectively promoted and their consumption has increased steadily. However, marine resources are not unlimited. Today we are aware of their great vulnerability to environmental changes and fishing pressure. Today, 93.8% of the planet's fish populations are either overexploited (34.2%), or exploited to the maximum (59.6%).

Aquaculture, which represents a growing portion of the world's seafood product supplies, would seem to offer a solution. However, close examination of these more-or-less assisted methods of production also reveals the harmful effects of some of them on the environment.

Within this context, all professionals in the fishing and aquaculture sector have a role to play in moving towards a sustainable market for seafood products. In particular, chefs have a vital role both as responsible buyers, in the choice of species they offer to their customers, and in terms of informing and explaining their choices to the customers. By opting for sustainable seafood products, chefs can play an active role in the preservation of marine resources and the use of less-known and more sustainable species yet to be discovered by consumers. For these reasons, it is important that current and future catering professionals take these challenges into consideration.

ARTICLE 4: THE AIMS OF THIS COMPETITION

The objectives of this contest are:

- raise awareness and inform professionals and students (future professionals) of the challenges facing marine resources;
- make current and future professionals aware of the vital role they can play as catering professionals in the preservation of marine resources with their suppliers and customers;
- motivate current and future professionals to cook sustainable species, some of which are less known than others and yet deserve to be valued.

ARTICLE 5: CORRESPONDENCE

In respect of the environment, all correspondence between the organisers and the candidates will take place by email.

ARTICLE 6: COMPETITION SCHEDULE

ENTRIES

For both categories « Professionals » and « Students »

November 10, 2021	Opening of applications. Entry form and technical files, on request, by email through the address concours@ethic-ocean.org
January 21, 2022 (midnight)	Final date for candidate entries.
January 2022	Candidate selection jury.

EVENTS (depending on ministerial authorizations from the countries concerned, in terms of sanitary conditions of COVID19)

For the "Professionals from Europe under 35" category:

March 22, 2022 **Events at FERRANDI Paris - France** for candidates from the following countries: Albania, Andorra, Austria, Belgium, Bosnia and Herzegovina, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Georgia, Greece, Hungary, Iceland, Ireland, Italy, Kosovo, Latvia, Liechtenstein, Lithuania, Luxembourg, Malta, Moldova, Monaco, Montenegro, Norway, Netherlands, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, United Kingdom.

For the "Students (students or apprentices) under 25 years old" category

NORTHERN AND WESTERN EUROPE
March 16, 2022 **Events at the Yvon Bourges catering school in Dinard - France** for candidates from the following countries: Belgium, Denmark, France, Germany, Estonia, Finland, Iceland, Ireland, Latvia, Lithuania, Luxembourg, Monaco, Netherlands, Norway, Sweden, Switzerland, United Kingdom.

For the "Students (students or apprentices) under 25 years old" category

SOUTHERN AND EASTERN EUROPE
May 4, 2022 **Events at the LE MONDE Institute of Hotel & Tourism Studies in Athens - Greece** for candidates from the following countries: Albania, Andorra, Austria, Bosnia and Herzegovina, Bulgaria, Croatia, Czech Republic, Cyprus, Georgia, Greece, Hungary, Italy, Kosovo, Liechtenstein, Malta, Moldova, Montenegro, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain.

ARTICLE 7: ENTRY PROCESS AND PARTICIPATION

To participate, candidates should request the entry form and technical file by email at concours@ethic-ocean.org. The entry form and technical file should be returned at the latest on midnight January 21, 2022 to the same address (concours@ethic-ocean.org).

- 1) For students: once the project has been defined and completed, the school will send in the entry files for the competition presenting the recipes of the candidate(s). The selection committee will choose a maximum of 2 candidates per school.
- 2) For professionals: each candidate submits his own entry file.

Candidates should propose two recipes to be completed within the allotted time of 3 hours (see article 10), with a 15 minutes break between the 2 recipes. Each recipe should be written in a technical file attached to the application (file including the list of ingredients and the instructions for the recipe). The sustainability of the seafood (fished and/or farmed from the sea and/or river, lake) should be at the heart of the elaboration of the recipes. The following criteria should be taken into consideration:

- **choice of species (indicate the scientific name),**
- **origin,**
- **traceability,**
- **size,**
- **production technique (fishing or farming technique).**

The application can be submitted in French, Spanish or English and must include:

- an entry form, with the photocopy of an identity document and a certificate of schooling for candidates in high school.

- a technical file presenting the "gastronomic" recipe with photos.
- a technical file presenting the "homemade" recipe with photos.
- the list of products chosen by the candidate to be ordered, taken from the proposed ingredients list (these are not all mandatory and should serve for the two recipes and not for each recipe). Candidates are free to bring these ingredients selected in this list if they wish to. Otherwise, the organizing school will provide them the day of the contest. The two additional ingredients as well as the seafood products are brought by the candidate on the day of the contest.
- an explanation form completed and provided in the application file.
- a 1 to 2 minutes video sent in .mov or .mp4 format presenting the following points:
 - o the candidate's motivation for entering this competition.
 - o the supply chain concerning the seafood products.
 - o the justification for the choice of the species and how this choice meets the competition's goals.
 - o the commercialization and promotion of the recipes proposed: information to provide to the waiters.
 - o the role that catering professionals can play in preserving marine resources.

The explanations and the research conducted to provide the document and video will be decisive in the candidate's entry. It will be used as the basis for an oral presentation during the practical exams. The oral presentation will place the candidate in a particular situation, with members of the jury playing the role of customers in the candidate's restaurant, after lunch and asking questions concerning the choice of the species, the need to conserve these resources and the roles of the responsible chef with respect to its customers. It is not the formal quality which will make the difference but the content and its sincerity. The candidates are not authorised to display themselves publicly through their video whatever the way (social networks, blogs, websites...).

Incomplete files will not be accepted.

The jury will select the best entries for each one of the practical exams.

The candidate's travel expenses and accommodation costs to participate in the practical exams, will be reimbursed by Ethic Ocean (based on economy prices and the lowest price of transport). Any candidate outside the national mainland will pay for his own travel expenses. Any person accompanying the candidate will pay for his own transportation and accommodation.

ARTICLE 8: TECHNICAL FILE SELECTION CRITERIA

The following selection criteria will be used:

- sustainability of the species chosen (see article 7).
- respect of the rules in the elaboration of the two recipes (gastronomic for one, quick and easy for the other).
- optimal use of ingredients.
- respect and valuation of products.
- visual quality of the plating up of the recipes.
- originality and feasibility of the recipes.
- written and video presentations relevance.

ARTICLE 9: SELECTION FOR THE FINAL ROUND

The best entries will be chosen to enter the final practical exam:

- the practical exams for the "Professionals from Europe under 35" will take place in **FERRANDI Paris - France**.
- the practical exams for the "Students (students or apprentices) under 25" will take place at:
 - o **the Yvon Bourges catering school in Dinard - France**,
for candidates from Northern and Western Europe.
 - o **the LE MONDE Institute of Hotel & Tourism Studies in Athens - Greece**,
for candidates from Southern and Eastern Europe.

ARTICLE 10: TESTS REQUIRED DURING THE PRACTICAL ROUND

During the practical test, candidates will be given three hours and 15 minutes (including a 15-minute pause between recipes) in the kitchen. Candidates will have to make their two recipes, which must correspond to the two technical files in their entry file:

- **one "gastronomical" recipe**, based on a whole fish (or section depending on the species; to avoid waste), that must be accompanied by one of the following options:

- o a mollusc only
- o a mollusc and seaweed
- o a crustacean only
- o a crustacean and seaweed
- o a seaweed only

Candidate will not bring fish fileted before the trials, it will not be authorized (only whole fish or section). The side dish will be made of vegetables, grains, feculent or fruit, at choice, taking into account the current nutritional guidelines. The entire recipe will be prepared in 2:30 hours.

For the "Students" category, the "Cook" candidate must imperatively imagine a finish (a sauce added during the service for example) that can be achieved in front of the jury by a "Waiter" candidate.

- **a second "homemade"**, quick and easy recipe which can easily be done by the general public at home. This recipe has to be realised with the same fish species used for the « gastronomical » recipe. The fish can be presented alone or accompanied by a crustacean, OR a mollusc, OR a seaweed.

The side dish will include vegetables, grains, feculent or fruit, at choice, taking into account the current nutritional guidelines. The entire recipe should be prepared in 30 minutes, with no prior preparation (except for fileting of the fish or the preparation of stock which may be prepared during the cooking of the gastronomic recipe).

Each recipe should be made to be served as the main course of a meal for 4 people. The hosting school of the exams will display for each candidate white plates of 32 cm in diameter and 4 cm of lip. Candidates are authorized to bring and use their own plates or containers if they wish with the condition that no establishment logo is displayed. Four plates of each recipe should be made (3 for the "tasting" jury and 1 for press photos and exhibition). A jury in the kitchen will assess the candidates during the entire preparation of their recipes. The plates will be brought anonymously to the other members of the "tasting" jury who will give their grades. Then each candidate will present his/her choice of species. This presentation will also be graded.

For the "Students" category, a « Waiter » candidate will present the plates done by a « Cook » candidate (his pair working) to the tasting jury, and will perform a finish according to the instructions of the Cook candidate. A moment of exchange between the Waiter candidate and the Cook candidate will be scheduled during the event so that the Cook candidate explains to the Waiter the message dedicated to "customers" when sending the dishes. The pairs will be formed randomly by the organizers, and the candidates will be put in contact between each other at least 15 days before the contest.

At the end of practical test, each candidate will present his/her choice of species. This presentation will also be graded.

Each candidate will be graded on:

- technique (kitchen preparation),
- taste and presentation,
- the argumentation about sustainability of the aquatic products (fished and farmed) used: oral presentation (based on the written and video presentations provided in the entry file).

All of these three criteria determine the final score.

ARTICLE 11: THE JURY

Competitions president: Olivier Roellinger

The jury will be composed of:

For the « Students » category:

- 1) A judging panel for kitchen preparation.
- 2) A "tasting and oral presentation" judging panel.

For the « Professionals » category:

- 1) A judging panel for kitchen preparation.
- 2) A "tasting and oral presentation" judging panel.

In the event of a tie, the President shall have the casting vote.

The decision of the judges is final and no contesting will be admitted.

The judges will disqualify anyone who does not adhere to the rules.

The jury will consist of chefs and professionals from catering industry, professional journalists, catering teachers, professionals from the fishing and aquaculture sector from various European countries, and members of the founding committee.

ARTICLE 12: PRACTICAL EXAMS AND EVALUATION CRITERIA

On the day of the practical exams, candidates will have to make their recipes which will correspond to the technical files upon which they have been selected.

Each candidate should bring **their own « small » material such as knives (material will be validated by the organizers before the competition).**

The seafood products (fished or farmed) should be brought by the candidate. Searching for suppliers and purchasing fish products is an important step in the sustainable procurement approach. The seafood products can be brought to the venue the day before the practical exam, at the previously designated times indicated by the competition organizers.

Candidates are free to bring the other ingredients selected in the list if they wish to. Otherwise, the organizing school will provide them the day of the contest.

Each candidate is free to bring (maximum) two raw ingredients in addition to the ingredient list proposed.

The candidates will work alone.

Candidates should arrive professionally dressed "**with no distinctive signs**" on the morning of the practical exam (changing rooms are available).

During the practical exam, candidates can not leave the kitchen (stand and rear), have any contact with the outside (e.g. no mobile phones), or remove or bring in equipment or foodstuffs. Candidates will arrive at 7am and will enter the kitchen from 8am, every 10 minutes.

They will be evaluated on 3 criteria:

- o cooking,
- o presentation and taste,
- o oral presentation (in English, Spanish or French).

- The first "gastronomical recipe" dish will be served 2:30 hours after the start of the practical test.
- The second dish will be served 30 minutes after the start of the "homemade recipe" practical test.
- Oral presentation (a 5 minutes presentation followed by some 5 minutes of questions/answers): estimated to begin approximately 1 hour and 30 minutes after the serving of the second dish.

Technical evaluation criteria – cooking judges

Organisation of the work surface and respect of hygiene standards	0 to 5 points
Use and respect of raw materials, fluids and energy	0 to 5 points
Quality of progression and speed of execution	0 to 10 points
Technical abilities on seafood	0 to 5 points
Technical abilities on side dishes	0 to 5 points
Respect for the technical sheet	0 to 5 points
Respect for recipe release schedule	Penalty of 0 – 5 points
Total	.. /35

“Presentation and taste” evaluation criteria – “Gastro” judges

Originality of the recipe	0 to 10 points
Presentation: neatness and harmony, cleanness, colour	0 to 10 points
Cooking and temperature	0 to 10 points
Taste (seasoning, etc.)	0 to 10 points
Total	.. /40

“Presentation and taste” evaluation criteria – “Homemade” judges

Ease of the recipe for home cooking	0 to 10 points
Presentation: neatness and harmony, cleanness, colour	0 to 5 points
Cooking and temperature	0 to 10 points
Taste (seasoning, etc.)	0 to 10 points
Total	.. /35

Oral presentation evaluation criteria – production and tasting judges

Presentation of the species and relevance to the competition	0 to 10 points
Explanation of sustainability criteria	0 to 10 points
Valorisation and commercialization of products/dishes in restaurants: information for the customer	0 to 10 points
Quality of the written and video presentations	0 to 10 points
Quality of the oral presentation	0 to 10 points
Total	.. /50

ARTICLE 13: RESULTS AND AWARDS

The results and award-giving ceremony will be held at the end of practical test. The jury announces the names of the winners (3 first prizes) and reveal the palmares.

For the “Students (students or apprentices) under 25 years old” category:

March 16, 2022	The Yvon Bourges catering school in Dinard – France For candidates from Northern and Western Europe.
May 4, 2022	The LE MONDE Institute of Hotel & Tourism Studies in Athens – Greece For candidates from Southern and Eastern Europe.

For the “Professionals from Europe under 35” category:

March 22, 2022	FERRANDI Paris – France For candidates from Europe.
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ARTICLE 14: PRIZES

The prizes will enable the winner to meet representatives from the fishing/aquaculture sector and renowned Chefs, working with sustainable fish products (fished and farmed).

1st prize for each of the tests :

Dinner and one night for two people in a Relais & Châteaux establishment and a meeting with fishing or aquaculture professionals (in Europe) organised by Ethic Ocean.

Minimum value: 500 euros

2nd prize for each of the tests:

Dinner for two in a Relais & Châteaux establishment.

Minimum value: 250 euros

3rd prize for each of the tests:

Lunch for two in a Relais & Châteaux establishment.

Minimum value: 100 euros

ARTICLE 15: INTELLECTUAL AND MATERIAL PROPERTY RIGHTS

Participants shall transfer free of charge to the Co-founders exploitation rights to all steps of the competition, i.e. the right to reproduce, represent and adapt their recipes and videos. Likewise, participants in the competition authorize the Co-founders in advance to publish their names, contact details and photos with the context of the competition and in any internal or external communication of the Co-founders. As a result, the Co-founders may freely reproduce, represent and adapt the creation of the winners, in number, in any format or on any support, by any means and in all countries.

ARTICLE 16: RESPONSIBILITIES

The Co-founders decline all responsibility if, due to force majeure or an event beyond their control, the competition has to be cancelled, extended, shortened, postponed or modified partially or in full. Modifications to these rules may be published during the competition and they shall be considered in addition to these rules. Candidates will be informed by all appropriate means prior to any modification.

The Co-founders decline all responsibility for any incidents and/or accidents which may occur during the competition for each of the participants and for the duration of the prize awarded and/or due to its use by the winners. Prizes may not be exchanged for any other prize by the winners. The Co-founders reserve the right to replace a prize by another of the same value and similar characteristics, if circumstances require it. The prizes may be not be transferred to a third party.

ARTICLE 17: PUBLICATION OF THE RULES

These rules have been filed via www.reglement.net at SELARL 812 - associated bailiffs - 88 boulevard de la Reine - 78000 Versailles. They may be sent free of charge to anyone so requesting by letter (stamp refunded on request (second class mail), or by email to Ethic Ocean: concours@ethic-ocean.org).

ARTICLE 18: ACCEPTANCE OF THESE RULES

Entry and participation in this competition shall be deemed as full acceptance of these rules and waiver of any recourse of any nature against the Co-founders and its partners. The Co-founders reserve the right to amend, extend or cancel this competition or to change the date of the events and/or award-giving ceremony, for whatever reason, and shall not be held liable as a result of said change.

No requests will be entertained by telephone or in writing concerning the modalities of the competition other than those stipulated in these rules, or as to the interpretation or appointment of the winners. The Co-founders reserve the right to take action by any means for any attempt to breach these rules and in particular in the event of disclosure of confidential information.

ARTICLE 19: DISPUTES

In the event of a dispute, the decision of the judges is final and cannot be contested.

ARTICLE 20: APPLICABLE LAW

These rules are subject to French law.

ARTICLE 21: COMPUTING AND LIBERTIES (PERSONAL DATA)

The name specific information collected within the framework of the present Game is handled according to the Data protection act N 78-17 of January 6th, 1978 and according to the European regulation N 2016/679 on the data protection personal (RGPD).

By completing the form of game, the Participant authorizes the Co-founders to collect his following personal data: name, first name, mailing address et/internet, phone number ... All the participants in the Game, as well as their legal representative if they are minor, have an access right, a rectification, and an abolition of the data concerning them. Any request of access, rectification or opposition must be sent to Ethic Ocean, accompanied by a documentary evidence of identity, or by post at the following address ETHIC OCEAN - Tour Essor - 14 rue Scandicci 93500 PANTIN, or by e-mail: concours@ethic-ocean.org

The information recorded by the Co-founders within the framework of the organization of the game is booked for its only use, and can be communicated only to the Co-founders participating in the organization of the Game for the only needs for this one. The personal data will be kept during a period of 5 years at the end of which they will be erased.

The Co-founders make a commitment not to sell, to rent, to give up or to give access to thirds in the data without having received beforehand the consent of the participant, unless it to be forced because of a justifiable motive (legal obligation, fight against the fraud or the abuse, the exercise of rights of defence, etc.).

Done in Paris on October 29, 2021

THE CO-FOUNDERS:

Ethic Ocean

Yvon Bourges catering school, Dinard

FERRANDI Paris

Relais & Châteaux



POUR TOUT COMPLÉMENT D'INFORMATION

concours@ethic-ocean.org